

Q3/Con the mole ratio of said plant sterol to said emulsifier being within the range of about 1:0.1 to about 1:10.

Kindly amend claim 12 as follows:

12 (Amended). A method for reducing cholesterol absorption from food products, comprising the steps of:

Q4 adding finely-divided, water-soluble powder formed from an aqueous, homogenous micellar mix of a plant sterol and an alkali metal salt of a reaction product of a lactic acid and a fatty acid as an emulsifier which has been dried to a food product; the mole ratio of said plant sterol to said emulsifier of said powder being within the range of about 1:0.1 to about 1:10; the amount added to said food product being sufficient to provide a dose of from about 100 mg to about 1000 mg sitostanol.

Kindly amend claim 14 as follows:

14 (Amended). A food composition comprising:

a cholesterol-containing food [including cholesterol] and a food additive

Q5 wherein the food additive is a finely divided water-soluble, solid form homogenous, micellar mix of sitostanol and sodium stearyl 2-lactylate emulsifier with a mole ratio of sitostanol to emulsifier being within the range of about 1:0.1 to about 1:10 in the added mix.